

Food Service Establishment Inspection Report

Name: **Wendell Coffee Golf Center/Caddy Shack**
 Address: **1963 Highway 74 N**
Tyrone, GA 30290

Establishment Number

1-4542

Previous

94

Score

73

Year Month Day Inspection Time Purpose Enforcement
2007 10 31 14:00 Routine 1

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I	20		X	23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
Temperature Control					Garbage and Refuse Disposal						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				Physical Facilities						
11. Foods Rapidly Reheated; Properly Thawed	I	20		X	32. Floors, Walls, Ceilings	III	6	3			
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8	X	Other Operations						
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I	20		X		
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8	X	39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
Water					The following Category I Items were corrected at the time of the inspection: 1, 11, 36						
21. Approved Source; System Operational	I				ws 10/08/00						
22. Hot and Cold Water as Required	II	5	2		<p>Category 1 (Corrected on the spot): 1 - Expired date was noted on whipped cream, salad dressing and sour cream in coolers. 11 - Raw ground and raw chicken were thawing in sink at room temperature (Must be submerged in water. Running water must spill over top of container to remove float particles. 36 - a) Toxic chemicals were stored with and above food equipment. b) Toxic chemical was not labeled. 6 - a) Bowl with handle was not stored inside sugar containers. b) Raw eggs, raw fish and raw chicken may not be stored above ready to eat foods. 14 - Interior of ice machine was not clean. Category 3 (Correct by November 8, 2007): 18 - Nonfood contact surfaces: Interior of keg cooler and bottle reach-in cooler must be cleaned. Dead roaches were noted inside them (bar). Notes: 1) Establishment should determine entry methods/location to clean or screen from insects. 2) Discussed critical points. 3) Single serve items must be protected in storage by storing in protective sleeve or container. Single serve items may not be re-used. 4) Inspection report must be posted within 15 feet of main entrance, 5 - 7 feet from the floor and 1 foot away from viewing details of report.</p>						
Discussed with/Title Javier Duarte - Chef					Inspected By/Title:						